



# Wald

**FAMILY FOODS**

402.779.8457

[info@waldfamilyfoods.com](mailto:info@waldfamilyfoods.com)



**YOUR  
NEXT  
TRUSTED  
PARTNER.**



# CUSTOM SOLUTIONS, QUALITY PRODUCTS

CO-MANUFACTURING • PRIVATE LABEL • RETAIL • FOOD SERVICE

You're at the top of the food industry, and Wald Family Foods will keep you there. With three established production facilities and more to come, we offer the opportunity to expand your operations. We will work with you to create a unique food product solution that maintains high quality, timely production, and a fair cost.

Wald Family Foods is proud to have the flexibility, capacity, and experience needed to help you succeed. We're big enough to handle large-scale production and small enough to prioritize the attention and care your brand and product deserve.

Whatever your vision may be, we are driven to provide **personalized solutions** for your brand.





## DRIVEN BY FAMILY, RIGHT FROM THE BEGINNING



Tony and Barbara Wald have always had an entrepreneurial spirit. In 1994, Tony and Barbara bought a convenience store. The Walds wanted to keep the business under a corporation, founding TOBA as a result. During this time, Tony had been working at Nash Finch Company, becoming the youngest vice president in company history in 1995.

After a tragic fatal accident involving the chairman and CEO of Nash Finch redirected Tony's career path, Tony liquidated his entire 401K, and on Halloween 1995, he purchased The Thompson Company out of Grand Island, NE. What started as a small candy and tobacco distributor became one of Nebraska's fastest growing broadline foodservice distributors.

In 2001, they purchased Braunger Distribution (Sioux City, IA), followed by the 2003 purchase of DI Manufacturing (Omaha, NE food manufacturer). In 2012, TOBA acquired Taste Traditions (Omaha, NE food manufacturer) and then Southwest Variety (Sioux Falls, SD distributor) in 2014. In 2017, they sold The Thompson Company, Braunger Distribution, and Southwest Variety to US Foods.

Now primarily vested in food manufacturing, they rebranded to communicate to their employees that they were done selling and they were here to stay. The creation of Wald Family Foods in 2018 coincided with the acquisition of a third facility in McPherson, KS.



Tony's oldest son, Bob, joined the company in 1996, with his youngest son Tom following shortly after in 1998. Today, Tony, Bob, and Tom are still heavily involved in the company. Bob works in operations with Tom focusing on sales and marketing. Tony is the chairman of the board and is still actively involved in the business. A third generation, Brayden Wald, joined the business two years ago. While we are a family-owned business, it is our employees that truly make us a family.

Additionally, we are a growth-oriented company – not just through internal growth but also through acquisitions. We continue to expand our capabilities and offerings to better serve you as your solutions provider.

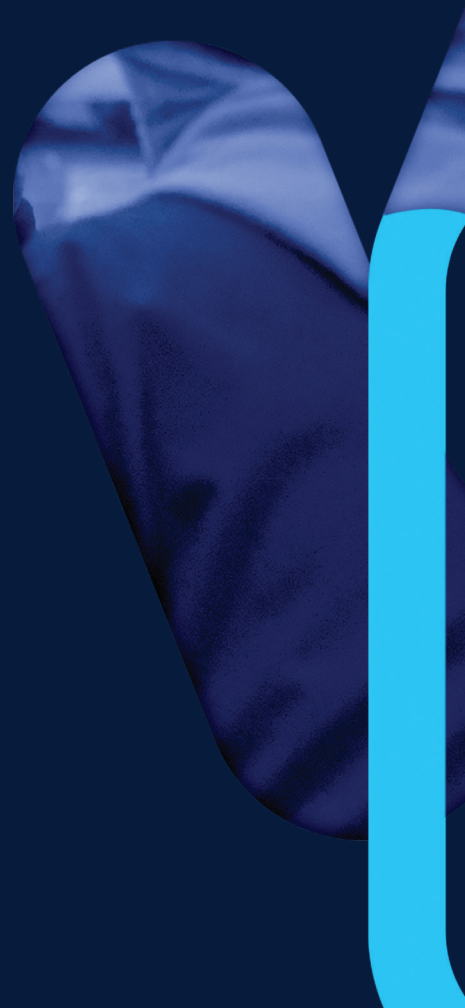


**Robert Wald**  
Chief Operating Officer

**Tony Wald**  
Chairman of the Board

**Tommy Wald**  
Chief Executive Officer

**SAFE PEOPLE.**  
**SAFE FACILITIES.**  
**SAFE FOOD.**





Above all else, we value the safety of our employees who are the backbone of our operations.

We are excited to have launched the Waldsafe safety program, a company-wide initiative to continuously improve the level of safety in our facilities. Waldsafe's motto, "Safe People. Safe Facilities. Safe Food." is at the forefront of our minds every day as we strive to be the safest in the industry.

# TRUSTED IN THE INDUSTRY

A FEW OF OUR CO-MANUFACTURING, RETAIL, AND PRIVATE LABEL PARTNERS:

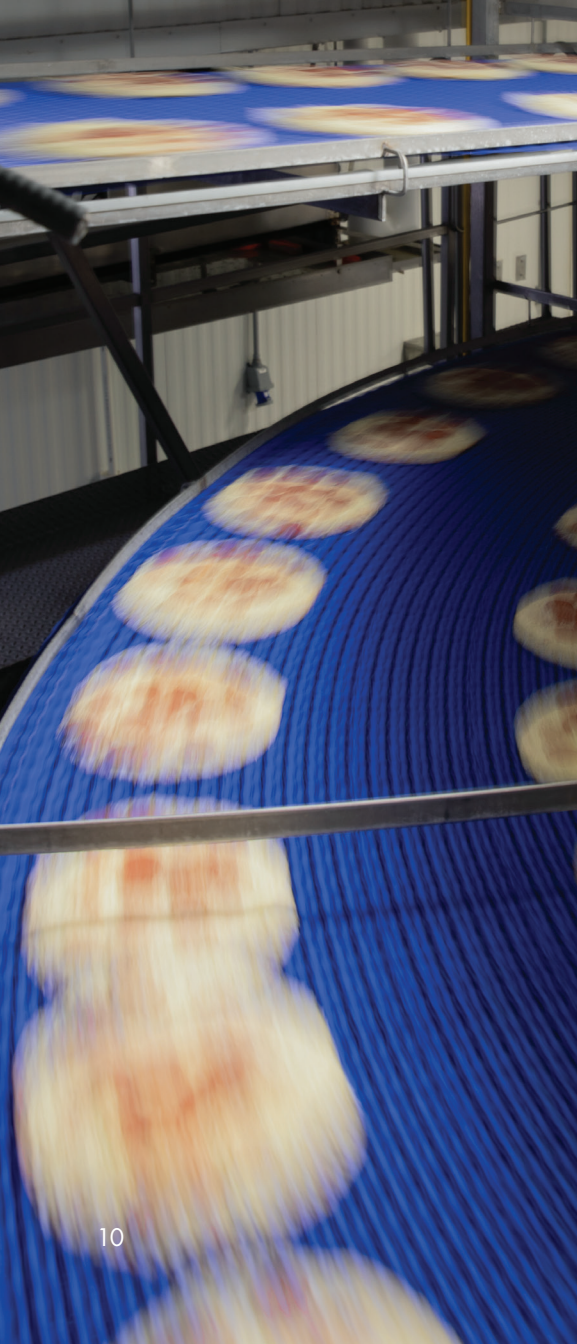


# PRIVATE LABEL

There's never been a better match than your brand and Wald Family Foods. With our delicious selection of products and expertise in food manufacturing, we create customized recipe and packaging solutions that exceed expectations.

Choose one of our many existing recipes, or work with our talented team to create one of your own. We guarantee you'll be satisfied with the results, because you deserve a private label manufacturer that's as exceptional as your brand.





## **FOUR FACILITIES, ENDLESS CAPABILITIES**

Our team becomes your team when you work with Wald Family Foods, and you will feel this extension throughout the entire process. We are proud to be able to handle everything on-site, including test runs, line production, and product fulfillment.

A product that can be delivered in a timely fashion while meeting SQF Food Safety Certification standards is paramount to achieving food industry success. With Wald Family Foods, you can trust that we are dedicated to helping you meet these goals – and we will never sacrifice quality to get there.



## OUR CERTIFICATIONS

- FDA Inspected
- USDA Inspected
- SQF Food Safety Certified
- Celiac Support Association  
Certified Gluten-Free
- Gluten Free Certification Organization  
Certified Gluten-Free

## WE ADHERE TO

- Good Manufacturing Practices (GMP)
- Sanitation Standard Operating Procedures (SSOP)
- Hazard Analysis Critical Control Point (HACCP) Plans

# OMAHA, NE

9097 F ST.  
OMAHA, NE 68127  
(402) 339-7000

- 65,000 sq. ft. facility
- Four (4) 3,320 lb capacity Chester Jensen kettles
- Four (4) 5,000 lb capacity cookers
- One (1) 8,200 lb capacity ribbon blender
- Two (2) Cry-O-Vac pouching systems
- 18' Continuous Cooker
- Two (2) high-speed enchilada/burrito lines
- 14'x11' high-capacity oven
- Liquefier
- Three (3) shear pumps
- Cheese shredder
- Two (2) horizontal flow wrappers
- ADCO cartoner
- Vacuum Sealer



# OMAHA, NE

**13335 C ST.  
OMAHA, NE 68144  
(402) 330-5650**

- 50,000 sq. ft. facility
- Two-lane pizza topping system
- Spot sauce depositor
- Cheese depositor
- Spiral freezer
- Flow pizza wrappers
- Retail carton machines
- Sauce production



# MCPHERSON, KS

1144 BRIDGER COURT  
MCPHERSON, KS 67460  
(620) 242-1888

- 110,000 sq. ft. facility
- Three-lane pizza topping system
- Spot sauce depositor
- Cheese depositor
- Spiral freezer
- Flow pizza wrappers
- Retail carton machines
- Sauce production
- Bakery crust production



**BURLINGTON, IA**



**COMING SOON!**

## **GEARED FOR GROWTH**

Wald Family Foods is ever-ready to take on the next challenge. Our team stands prepared to tackle your next big idea or to come to the table with solutions as your needs change.

We are constantly looking for ways to improve and expand so that we may provide even more opportunities to help facilitate the growth of your brand. Wald Family Foods strives to be your long-term co-manufacturing partner.

# OUR PRODUCTS



## SOUPS

- Selection of over 30 soups
- All-lean ground beef
- All-white-meat chicken
- Al dente vegetables and pasta
- Fresh herbs
- Two-part fill process
- Full-strength ready to use (RTU)
- 18-month frozen/5-day thawed shelf life



## PASTAS & SAUCES

- Custom-made durum wheat, double-walled noodles
- Cooked al dente for a firm bite
- Real cheese shredded from blocks daily
- Boil-in-bag for easy prep and minimum waste
- Two-part fill process
- Full-strength ready to use (RTU)
- 18-month frozen/5-day thawed shelf life



A top-down view of various food items on a white background. At the top center is a white bowl filled with a yellow soup, topped with shredded cheddar cheese and broccoli florets. To its right is a whole pizza with a golden crust and melted cheese. Below the pizza are several small, bright orange carrot cubes. In the bottom right corner, a white bowl contains a colorful vegetable soup with corn, beans, and carrots. In the bottom left corner, a white bowl is filled with orange-colored rice. In the bottom center, a white bowl contains a mixture of brown and orange rice with vegetables. The text 'GLUTEN FREE PIZZAS' is positioned on the left side of the image, and 'MEXICAN' is on the right side.

## GLUTEN FREE PIZZAS

- Co-manufactured and private label pizza is our specialty; concept to market is what sets us apart
- All pizzas are certified gluten-free by the Celiac Support Association and produced in our two gluten-free facilities
- We offer an abundance of flavor and format combinations to suit your needs
- High speed, automated lines provide consistent, cost-effective pizzas

## MEXICAN

- Our beef and chicken enchiladas are available in 5, 6, and 7 oz. portions
- Choose from a sauced or spiced shell filled with cheddar and jalapeño cheeses
- We use no TVP or fillers; we're proud to serve fresh, lean ground beef (85/15) and all-white-meat chicken
- Sell from freezer, cold, or hot cases
- Bulk and retail options are available
- Just heat and serve

## TOP SELLERS



1. 10"-12" Gluten-Free  
and Cauliflower Frozen  
Take-and-Bake Pizzas



2. Alfredo Sauce  
4 & 5 lb. Pouch



3. Gourmet 3 Cheese  
Mac & Cheese  
5 lb. Pouch



4. Beef Enchilada  
7 oz. Sauced



5. Spanish Rice  
5 lb. Pouch



6. Chicken Enchilada  
7 oz. Sauced



7. Homestyle Mac & Cheese  
5 lb. Pouch



8. Beef Taco Filling  
5 lb. Pouch



9. Cream of Broccoli  
with Cheese Soup  
8 lb. Pouch



10. Chicken Noodle Soup  
8 lb. Pouch



11. Cream of Tomato  
8 lb. Pouch



12. Beef Enchilada  
5 oz. Spiced Shell

# YOUR BRAND, YOUR WAY

Flexibility is a necessary ingredient when creating custom solutions, and Wald Family Foods is constantly evolving and adapting to best serve our customers. With three food facilities, various manufacturing equipment, and more than 25 years of experience in the food industry, it's easy for our talented team to reconfigure to your brand's needs.

Wald Family Foods promises to never put your label on a product that doesn't represent your brand. Maintaining the product's signature quality and flavor that your customers have come to know and love requires a custom solution – and we guarantee to deliver.



# CUSTOMER SERVICE AROUND THE CLOCK

No matter your comment, question, or concern, our customer service team is here to support you. We care about each of our partners, and we want to ensure your experience with Wald Family Foods is nothing short of sensational.

***“Customer service is understanding that every day we have opportunities to interact with our customers and provide solutions and services that deepen our relationship and differentiate us from our competition.”***

**Joan Suter**

Customer Support Manager



# QUALITY YOU CAN COUNT ON

Your brand's recipe is top of mind for our chefs, who ensure operations continue to move quickly by having fresh ingredients stocked and ensuring recipe requirements stay accurate. We keep lines running smoothly in order to give you a safe, quality product in a timely fashion.

*"We source only the finest ingredients and create products using time-tested methods by people who care about delivering a great eating experience for our customers."*

**Silvana Burd**  
QA Director





# OUR STAFF

## SALES SUPPORT

- TOMMY WALD**  
CEO TOBA INC
- JOAN SUTER**  
CUSTOMER SUPPORT MANAGER
- AGENCY 877**  
MARKETING

## SALES

- MATT MCMILLAN**  
VICE PRESIDENT OF SALES
- CURT ZWART**  
NATIONAL SALES MANAGER - FS
- JOHN HANSON**  
NATIONAL SALES MANAGER - RETAIL
- TODD DOYLE**  
REGIONAL FOOD SERVICE  
SALES MANAGER (EAST)
- DENNIS SMITH**  
REGIONAL FOOD SERVICE  
SALES MANAGER (WEST)
- DEE FELICI**  
REGIONAL RETAIL  
SALES MANAGER (EAST)
- KEVIN CAMPBELL**  
REGIONAL RETAIL  
SALES MANAGER (WEST)



## OPERATIONS

**BOB WALD**  
COO TOBA INC

**JOHN STEFFENS**  
COO WALD FAMILY FOODS

**ZACK BEST**  
VP OF OPERATIONS

**SILVANA BURD**  
QA DIRECTOR

**JASON BARKER**  
DIRECTOR OF SAFETY AND  
LOSS PREVENTION

**YURI OVATO**  
PLANT MANAGER (C ST, NE)

**JIM LEWIS**  
QA MANAGER (C ST, NE)

**JOHN CARVER**  
PLANT MANAGER (F ST, NE)

**LINDSEY BROWN**  
QA MANAGER (F ST, NE)

**DENNIS SAMPLE**  
GENERAL MANAGER  
(BRIDGER COURT, KS)

**TAMMY DUONG**  
QA MANAGER (BRIDGER COURT, KS)

**THANK YOU!**



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